

### THE WAY TO KEEP A SECRET: SAY NOTHING

### EVERY WOMAN'S OPPORTUNITY

The Bulietin wants good home letters; good business letters; good help ful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third. Award made the last Saturday in each month.

paper plate.

say the schools will be out then, and

he teachers can come. I am sure I want to please everyone.

Some say everybody will be too tired from the Old Home Week celebration

cup, a napkin, a knife and fork and a

please come prepared to give it while

and bring along some "Spring Chick-en" for the "Wandering Jew" is "Trot-

ty-ing" all around my "Azalea" bed.
Popover says she will have the pic-tures (taken at the Rest Rooms in Willimantic) ready for all who ordered

them at the annual picnic. She ha

o print them on

and a grosbeak.

ers. Unless you near the date is June 16th,

Come one, come all.

had trouble in getting the solio paper

BIRDS SHE HAS SEEN.

Dear Corner Friends: By all means

have The Corner social on some other

day besides Saturday if more people

I cannot go, but there are many others who can, and perhaps some

crowd yet responding to the "pipe o'

The birds are plenty this year.

have been out on four tramps and have had opportunities to view at

close range wood thrushes, tanagers, creeping warbiers, yellow warbiers, song sparrows, bobolinks, a palm warbier, an oven bird, an orchard oriole

Wish I could have more time to spend in studying the songsters

Married and Happy spoke of a wood thrush which has a nest near her bungalow. Hope to see the nest some

What a very popular name Polly is.
Wonder who was the first Polly of
The Corner. Mr. Editor, was it I?
Eliza Jane: Are you coming to Lithis summer? Hope so. I heard some-

GREETINGS FROM READY,

Dear Editor and Social Corner Sis-

ters: I am calling often when I call

can make it convenient to attend

BIDDY.

Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

## SOCIAL CORNER POEM.

Judge Not. Judge not! though clouds of seeming guilt may dim thy brother's fame; For fate may throw suspicion's shade upon the brightest name; Thou canst not tell what hidden chain of circumstances may Have wrought the sad result that takes

rightfully demand A chance to prove his innocence by jury of his land; And, surely, one who ne'er was known to break his plighted word, Should not be hastily condemned obloquy-unheard,

an honest name away.

Indge not! thou canst not tell how soon the look of bitter scorn.

May rest on thee, though pure thy heart as dew drops in the morn.

Thou dost not know what freak of fate may place upon thy brow of shame to kill the joy that rests upon it now.

Judge not! but rather in thy heart let gentle pity dwell; Man's judgment errs, but there is One who "doeth all things well." Ever, throughout the voyage of life, this precept keep in view: unto others as thou wouldst that they should do to you."

Judge not! for one unjust reproach an honest heart can feel

As keenly as the deadly stab made by the pointed steel.

The worm will kill the sturdy oak, though slowly it may die, rushing from the sky.

Judge Not!

Sent in by POLLYANNA.

be there with the yellow bow to guide you all to the place, Polly Peppermint: Will you be out of school that day? Let me know, as I am going to appoint you to write a story of the day's events for The Corner. Drop me a card immediately, please, for I must know.

Ready: Now that you are back in the nutmeg state you can come to the please.

Sent in by POLLYANNA.

### Sent in by POLLYANNA: INQUIRIES AND ANSWERS.

POLLY WINTERGREEN-Cards rered and mailed as you directed. POLLY-I find five Polivs on the list and Polly Peppermint, I think, was the first to write for The Corner, DOM PEDRO-Cards received and forwarded to writers indicated. QUEEN ELIZABETH-Card

## HOUSEHOLD INFORMATION.

Tabloid Recipes: Ink stains removed by solution of exalic acid. Acid stains, apply pearl ash; boil Iron stains, use oxalic acid or butter-

Fruit stains, wet cloth, hold over Grease spots, equal parts ether, amanonia and alcohol Rust in iron removed by kerosene

Paint on class cleaned by using with vinegar

Smoked mica cleaned by washing Dry putty removed by applying hot Steel cleaned by unslackened lime,

Metals cleaned by rottenstone and Marble cleaned by strong lye and

Brass cleaned by half ounce alum bolled in one pint of water. Paint cleaned by using common

Silver cleaned by weak solution of

Gold cleaned by soap and water; Wells cleaned by throwing in a neck

Colors in fabrics set by spoonful exgall to gallon of water. Lamp smoking prevented by soaking lake and its beautiful surroundings, wish it could prove to be the largest wick in vinegar

Caneseat chairs tightened, sponge

ACCIDENTS AND EMERGENCIES. For Fainting-Loosen the clothing, bathe the temples with cold water. admit plenty of fresh air, and apply a hot water bag to the feet.

Nose Bleed-Roll a piece of soft paper hard and place between the upper lip and gums and in a few min utes the bleeding will stop. Hoarseness—Beat the white of an egg, add the juice of a lemon and

sweeten with white sugar; take a tea-Best wishes to all.

PAULA

Dear Corntrites: Quite a number have written me, 'phoned me, and written through The Corner in regard to the picnic; and some do not care to say anything in regard to the matter.

I think the majorit I think the majority rules, and the date will have to be June 16th, Wed-

nesday. The "Postmaster" has informed us

a motion has been made and seconded that we have our annual picnic on June 16th. I think it my duty to carry once a week. I am glad to see a few more letters this week. Athought it

this motion, as the time has been to this motion, as the time has been to the motion, as the time has been to the motion of the plant o

I have been asked "Why don't you I have been asked "Why don't you I with me. She is quite proud of her little yellow bow.

C. E. S.: I have some pictures I want you to see. I shall bring them along with me.

Dreamer: I was glad to be one of the party that called on our sister, M. Roena. Thanks.

M. Roena. Thanks.

I shall have water, one large bar white soap shaved, two tablespoons borax. The soap should be shaved and added with the borax to the cold water, then heated to boiling or till perfectly liquid. The water for the blankets should be tepid or about 110 degrees. The tub may be water and into the shoes or dissolved in the footbath. The standard remedy for the feet for 25 years. It gives instant relief to tired, aching feet and prevents swollen, hot feet. One lady writes: "I enjoyed svery minute of my stay at the expositions, thanks to Allen's Foot-Ease in my shoes." Get it today.

the party that called on our sister, M. Roena. Thanks.

Annette and Lucy Acorn: The man of the house has resigned his job filling the wood-box; but I presure it is safe to say, it hurts him more to sit quietly and see some one doing it than for him to try and fill it himmersed in this water and washed by a

self, but I guess some one will have to fill it for some time. I trust all our shut-ins are enjoying pleasant weather.

Yesterday I took a walk. My little girl, as she calls herself, went with me. The fields were just alive with Social Corner color—buttercups. She called my attention to them. With best wishes.

UP-TO-DATE ICE CREAMS. Editor Social Corner: As we are ast approaching hot weather I chought a few new ice creac recipes

fast approaching hot weather I thought a few new ice creac recipes might please the Sisters.

Following are dependable recipes:

Ginger lee Cream: One pint cream, yolks of 3 eggs, 1-3 jar (small size) preserved ginger, Scald the cream and pour it gradually over the beaten yolks, Return to double boiler and cook until thick. Chop the ginger fine. Add it and a third of the syrup to the custard. Freeze the mixture, using three parts ice and one part sait, Coffee Italian Cream: To one half cup of strong coffee add a half cup of milk, a half cup of sugar, and the yolks of three eggs. Soak one tablespoonful of granulated gelatin in a little cold water and add the other ingredients. Cook in a double boiler until the mixture begins to thicken. Meanwhile beat the whites of the eggs to a stiff froth and when the pudding is thickened stir them into it. Add a green receipt of the sisters.

All thought a few new ice creac recipes might please the Sisters.

Following are dependable recipes:

Goinger lee Cream: One plnt cream, which he declared the stove, which he declared the susting on the top of the stove, which he declared the susting on the top of the stove, which he declared the susting on the top of the stove, which he declared the susting to the counters. The rest had disposed themselves in various attitudes on sundry boxes and barrels in the new full style and allowing for it, to be considerable shorter than usual.

Just then the door swung open and followed by his big collie pup.

The dog on his tour of inspection round the room, stopped by Jane Ann and she immediately became alarmed.

"Go away from me, sir,' he said.

"Peter advanced a few feet.

"Go away from me, sir,' he said.

"Peter kept a comin'. He began to wonder if Hennery was so scart he couldn't run. By this time he was

Meanwhile beat the whites of the eggs to a stiff froth and when the pudding is thickened stir them into it. Add a teaspoonful of vanilla and set away in a mold wet with cold water. Leave it in a cold place until firm and eat with whipped cream.

Milk Sherbet: One half cup lemon julce, 2 cups sugar, 1 quart milk, Mix julce and sugar, stirring constantly while slowly adding milk. Put at once into a freezer and freeze as for ice cream. If lemon should curdle the milk, it will not harm the texture, as it will become perfectly smooth when frozen.

Nougat ice Cream: Three cups milk, 1 cup sugar, yolks 5 eggs, 1 teaspoon salt, 1 1-2 cups heavy cream, whites 5 eggs, 1-3 cup each pistachlo, filbert, English walnuts and almond meats, 1 tablespoon vanilla, 1 teaspoon almond extract.

to come to a plenic; but I have set the day for June 16th. If anything comes up I will get it to the Editor just as soon as I can so you can be prepared for a change.

Each one brings their own lunch, a cup, a mankin, a knife and fork and a cup. If anyone has a nice short story (laughable) or a nice short monologue meats, 1 tablespoon vanilla, 1 tea-spoon almond extract. Make a custard of first four ingredi-

ents, strain and cool. Add heavy cream beaten until stiff; whites of eggs, beaten stiff; nut meats, finely chop-Doctor: You want to be sure and come and have your medicine chest well stocked, for there will be someone ped; flavoring and then freeze. Macaroon Ice Cream: Scald 1 pint milk, reserving enough to make a smooth paste with 1-4 cup flour; mix with the hot milk and cook in the double boiler half an hour; add beaten yolks of 3 eggs; cook 5 minutes longer, stirring constantly; then add 1 cup of sugar, a few grains of salt, and strain. When cool mix with a pint of now believe me. He had one oil sheet and the hollow in the bushes by the bridge. there who will need you; Polly Pep-permint and Polly Wintergreen. I hear, have replenished their store of mints. Dom Pedro: If you think you could come out the day before the picnic. I will extend an invitation to you. You may bring a friend with you, if you like. I live right on the trolley line; the car stops right in front of my door. I feel so sorry for anyone who is a shut-in. I have an empty bed waiting.

strain. When cool mix with a pint of thin cream; add 1 cup crushed macons and freeze. It will pay some of the Sisters to try some of these recipes.

HANNAH WHO.

### SOMETHING ABOUT EATING.

ing.

Black Pansy: Do try and get there on time this year for lunch. The place isn't found for our outing yet; but Lake Waugumbaug is the stopping place. Biddy or some "Guide" will be there with the yellow how to guide

picnic you know. Chrysanthemum: Be sure and The five organs of digestion are the mouth, stomach, ilver, pancreas and intestinal glands. come this year. I cannot promise you I will "fiddle" for you to dance this year for I am all out of practice; per-The five digestive fluids are salvia,

year for I am all out of practice; perhaps my "cackle" will do.

Clover Leaf: Nearly a year has expired since I saw you. Can't you come and bring "hubby" with you to the picnic?

Aunt Sarah: The place we had last year is rented at the present time. I shall see the agent soon to see if we can have it for that day. You know we cannot hire the cottage for one day only, too long a time in advance; but, I shall try to get that cottage or some other. Trust me for that.

Sunshine: Yes, you may join in our fun and come to the picnic, for we need lots of sunshine there. We don't want any rain like we had last year.

J. E. T.: You have the date in time gasthic juice, bile, pancreatic juice and intestinal juices. The sustaining value of a pound of

J. E. T.: You have the date in time turbances, hence they should not be and Biddy has been practicing a long eaten at the same meal. to date. Am feeling fine at the present time. So look out.

Maine Lover: Come this year, sure, and bring along some "Soule of the same meal.

It is as important to know when to stop eating as what to eat and how to eat it.

Food is properly massicated.

Food is properly masticated when it flows into the stomach as a fluid, not when it is swallowed in chunks.

Everybody eats too much. Twelve ounces of food a day will support life—four pounds of food a day will pro-

# FILLINGS FOR CAKE.

You may hear from me again.

If I only had the address of all who take The Courier I could send them a card, for they don't get the paper as soon as The Bulletin readers. Unless you hear from me again the date is June 18th. Dear Editor and Social Corner Sisers: May I join your circle and be one I have tried a number of the recipes riven by the Sisters with good results and thought I would send in a few of

Filling for Cake-Pour one-half cup of cold water over one-fourth of a box of gelatine; soak until soft; whip half pint of cream to a stiff froth; add one-half cup of fine sugar and six ripe (but not discolored) bananas, chopped or cut fine. Stand the dish of gelatine over a kettle of boiling water until

and beat until it thickens.

Nut Filling-Boll one cup of white sugar and three tablespoons of lemon juice until it spreads; then stir into it the white of one egg beaten stiff, one-half cup each of raisins and Eng-lish walnuts chopped fine.

Cocoa and Cream Frosting-Beat the white of one egg, two teaspoons of cocoa and one cup of confectioner's sugar together; spread on cake; then beat a cup of sweet cream until stiff; then drop spoonfuls over the cocoa I think I know Aunt Sarah. Guess

## she lives on a hill in L. LONESOME PINE. TO WASH BLANKETS AND FEATH-ER PILLOWS.

Dear Cornerites: The glorious sunny days make the houeskeeper aware that it is time to wash the blankets and Following are a few simple direc-

Blankets are made of wool, which is a fibre particularly affected by two things—temperature and rubbing. The wool fibre shrinks when it comes in contact either with very cold or very hot water. The fibre also becomes

# WHAT HAPPENED TO PETER

comfortably tilted back in the only march.

ingly.
"Ole Brown, he got sick o' settin' up fer him so he up an ast Peter ter send him home nights. "Naow Hennery never was overly bright, an' he warn't sposed to be ver brave either, so being as Peter kind o' hated ter tell him right out ter go home, he thought he'd up an' scare

"The next night Hennery came down grin: to the post office, Peter he rigged up in an' ole sheet, an' hid down in the hollow in the bushes by the bridge.

"Peter was rigged up some classy, now, believe me. He had one ol' sheet tied up under his arms so it draped his manly form tew perfection, an'

A number of the men folks had gath- | trailed 'bout a yard behind him. Also ered in the post office for their usual Saturday evening chat.

Nat occupied the center of the ring, comfortably tilted back in the comfortable tilted back

wonder if Hennery was so scart he couldn't run. By this time he was pretty close "'Go away from me, sir,' Hennery epeated for the third time. "Peter was right on him now, when, biff! Hennery's fist took him right on the jaw with such force that it pretty nigh knocked him over, comin' so en-

"An' then Hennery sailed in—an' with every punch he'd remark, calmly, 'Go away from me, sir.'
"Wal. Peter was some handicapped by his sheet riggin' arrangement, an' e got knocked down an' out in only ne round, that probably didn't last

nor'n ten seconds morn ten seconds,

"Hennery never stopped to find out
who he was, but when Peter warn't
in any condition to bother him any
more, he just went along about his
own business, only saying before he started: 'You'll go away from me, sir, next

"It isn't exactly known how folks found out about it, but they did, an' Peter couldn't meet any o' the boys for a long time, but theyd say with a

'Go away from me, sir!' "We never heard of his tryin' to play any more jokes on Hennery, no, sir. He'd concluded it warn't alwus safe tew assume that a feller warn't any braver than he looked tew be." THE POSTMASTER.

gentle squeezing or sousing motion un-

til they appear clean. Take from this first water and re peat in two other soap waters, if neces sary. The last water should be tepid but clear, with one-half cup of borax added to whiten them still further. The blankets should then be squeezed or pressed dry. They may be wrung through a wringer, if carefully done out should never be wrung by twist

ng.
The whole washing should be done as quickly as possible, and the blankets at once hung in a sunny, windy place. If the two opposite edges of the blankets are pinned together after the manner of large tablecioths, there will be less danger of the blanket drying

To Wash Feather Pillows—Choose a bright, windy day. Fill the tub with not suds and plunge the pillows (with sir; 'twas number — (calls any number) not sids and plunge the phlows (with sir; twas number — (calls any number the constraint of the constraint of the constraint of the constraint of the number called does not respond are. When perfectly dry, shake spend quickly. Teacher says: "Number —, go to the foot."

The one who can keep his place the months of the constraint of the in this way, they should be hung out longest is the winner, in the warm, fresh air every day for a fun than it seems. week, but they must never be put di- | Question and Answer-The players rectly in the hot sun.

not because of their great weight, al-though they are heavy, but on account papers are passed around again and of the difficulty in getting hold of the each one reads the question and anunwieldy things. Just try roping them swer on the paper he holds, which are with a clothesline and see how it simwith a clothesline and see now it said-plifies matters. Put the rope around, bookstrap fashion, knotting in such a way that you have rope handles to get hold of, and then see how easily the content on the outside face the others and out. mattresses can be moved.

Quick Way to Launder Curtains— Shake the curtains and spread them out carefully upon the lawn. Pin them and march with the nearest one. down at each scallop with toothpicks.

One left without a partner must go in center. spray the curtains thoroughly. This method will not injure them. The sun will soon dry them, and you will be surprised at the result when you hang adapted to heavy curtains. MEGDA.

# SOCIAL GAMES.

(Continued.)

Dear Social Corner Sisters: I contribute a few more games:

t discolored) bananas, chopped ine. Stand the dish of gelatine kettle of boiling water until then strain into the cream that has two meanings. One goes out Lemon Filling—The juice and grated a word. For instance, the word Bell, and of one lemon and one orange. Stir an instrument of sound, and Belie, fine sugar into it until it will spread fashionable young lady. When the easily and not run; then add two tablespoons of sweet cream and beat thoroughly.

Not Filling Bell and the orange, Str fashionable young lady. When the player is recalled she asks: "How do you like it?" One answers: "Very much indeed."

Not Filling Bell and the orange, Str fashionable young lady. When the player is recalled she asks: "How do you like it?" One answers: "Very much indeed."

Another: "I don't like it early in the morning." Another: 'It's too noisy and it's too fond of fine clothes. Then she asks: "When do you like

One says: "Always. Another: "When I'm hungry." Another: "When I want to go to

walk, and again when I want some wood brought in."
Lastly, she asks: "Where would you put it?

One says: "I should hang it."
Another: "I would shut it up in a church tower." Another: "I would take it to the ball

Many words can be used, as see, see beer, bier, pear, pair, reign, rain, date, a fruit, and date, a period of time, etc. Rachel and Jacob-The players stand in a circle holding hands. One player in center blindfolded. The players march around three times then stop; but must keep hold of hands. The on in center points to someone who must go in the circle, and the one who is blindfolded calls: "Where art thou,

Jacob tries to catch Rachel, who must keep speaking so as to guide Jacob by her voice. When caught, if he can guess who sh eis, she must take

Jacob!

gentleman who always carried around the following articles: 1—A trunk (trunk of body), 2—Two trees (palms), 3—Member of deer family (hart). 4—A kind of fish (soles). 5—A product of the camphor tree

number of small animals (hairs).
7—A place of worship (to 8—A flower (tulips).
9—Two scholars (pupils). place of worship (temple).

nails).
11—Whips without handles (lashes).
12—Musical instruments (drums).
13—Weathercock (veins).
14—A number of shell fish (muscles). 15—Top of a building (roof). 16—Two large animals (calves).

18-The steps of a public house (in 19-Part of a comb (teeth). weapons of warfare (arms).

17—Branches of a tree (limbs).

School-Players stand in semi-circle with teacher in front, who numbers them in rotation. Teacher says: "You know what I heard about your num-- sir? Number - says: "Who, sir? Me,

rectly in the hot sun.

Moving Mattresses — In cleaning chambers, moving the cumbersome the paper and pencil and write a question and fold it over; then pass the paper all around, and write an anmattresses is the hardest task. It is swer to your own question on the

march backward, weaving in and out, till the one in the center calls "Tuck-er!" when they must instantly turn

Will send more some other time. Sister Ready: Am sorry I could not write to you before this, but sickness ou so much. It's the first one I have

received from the exposition.
Young Thing: Do not stop with one letter to The Corner. Come again.
Peggy Anne: When are you going to start that Social Corner club? I will

meet with you any time.

Crimson Rambler: I am very anxious to meet you. If I only knew when you were having one of your Social Corner afternoons at home, I think I would surprise you all by walking in with my vallow rithon. my vellow ribbon

Chrysanthemum: If you knew who vas you would be surprised. Best wishes to all.

POLLYANNA.

# WAYS TO SERVE STRAWBERRIES.

Dear Sisters of the Social Corner— Now that native strawberries are eming into market, the different ways of serving them may be of interests o young housekeepers.

Mashed Strawberries-This does no all for large strawberries. Mash the erries, sweeten and mix with the eaten whites of two or three eggs. Strawberries and Oranges—Cover a laying it for a few minutes in vinegar and water. If it is a boiling piece, or a tough chicken, simply add a table-alf cup of orange inice and cover a spoon of vinegar to the boiling spoon of vinegar to the boiling and cover and cove

This is delicious, Strawberries with Whipped Cream A layer of nice ripe strawberries hen a layer of powdered sugar unti he dish is filied; cover with whipped ream beaten together with the white if two eggs and a spoonful of powd-

Strawberries in Snow-Pour a cur Strawberries in Snow—Pour a cup of sugar over a package of gelatine. When soft add a cup of boiling water and the juice of two lemons; then add whites of four well beaten eggs; beat all together till light and frothy; just before it sets add one pint of whole strawberries and pour into a whole which has been dinned in water. mold which has been dipped in water. Serve cold with cream.

Strawberry Pyramid-Cook a pint he can guess who she is, she must take his place.

Another Game—Have the players all take pencil and paper and see how many can give the right enswers to the following. They represent parts of the body:

There was once an eccentric old gentleman who always carried around the body and the properties of the plate with the super sand ton the pyramid is complete. Garnish the edge of the plate with the properties and ton the pyramid with the pyram strawberries and top the pyramid with a pretty spray of the fruit.

a pretty spray of the fruit.

Strawberry Tapicca, with Sauce—
Soak over night a teacup of tapicca
in cold water. In the morning put
half of it in a baking dish. Sprinkle
half a cup of sugar over the tapicca;
put on this a quart of berries (reserving 12 for sauce), half a cup of
sugar and the remainder of the tapiocca Bake in moderately hot oven A flower (tulips).

Two scholars (pupils).

Some things used by carpenters made of two ounces of butter beaten

# A lesson of the European War

Once more, among countless times, has the great food value of chocolate and cocoa been demonstrated, both serving as a part of the rations of the troops in ACTIVE SERVICE.

# BAKER'S SWEET CHOCOLATE

has always had this guarantee

"The ingredients of this Chocolate are guaranteed to be pure cocoas of superior blend and sugar."

The genuine has this trade-mark on the package, and is made only by

# Walter Baker & Co. Ltd.

Established 1780

DORCHESTER, MASS.

NANCY GRAY.

Strawberry Short Cake—Sift three cups flour, two teaspoons baking powder, one pinch salt and one tablespoon of sugar four times; then rub into the mixture one-half cup of butter, and add one-half cup sweet milk, mixing as quickly and lightly as possible with a spoon. Bake in three layers in a quick oven. Butter each layer with good sweet butter and cover plentifully with berries and sugar. The finest berries should be

### SWEET TOOTH. GREETINGS FROM BLANCHE.

Dear Social Corner Sisters and Edtor:—How fast the weeks are pass-ng. Five months of the year have already gone and we are having our ongest days. Spring is such a busy time but the oveliest of the seasons. I have been to the door many times to listen to the chorus of birds in our large maple tree. The catbird wins the prize for his medley of sweet

A new note was added one day but roved to be a tree toad.

I am giving the flower tubs and pails their annual coat of red paint; using boiled starch to mix with in place of oil, a little skim milk and salt improves the staying qualities. C. E. S.: Your butter milk these days must be fine. Should enjoy sam-

How nice it would be if you could send some by parcel post. If you had enough could do quite a trade.
Polly Wintergreen: Trust your health is improving every day.

Don Pedro: Glad to learn you are eeling better. Janette: Accept much sympathy for the loss of your dear one.

Billie: We are all busy sizing upour nails. Am glad you won the top prize. Hope you will write oftener.

If the date of the picnic should be stormy the goodies will be ready for the next day

BLANCHE.

# A VOLLEY OF QUESTIONS.

Dear Sisters of the Social Corner:-

Eliza Jane: Was told you knew about a picnic for the Sisters. Where and when for pity sakes? They say they are to wear ribbons. Where are they to wear them and what ribbons and what for? Seeing you are pretty good at answering questions do write and answer mine. I may be green, but I don't look it.

Scottie: I hope you will practice getting out of a wagon so you can do it right next time. Pontiac: You say you have tried using salt on carpets, but I like to squeeze out the wet tea leaves and use them best. I hear you are some runner. How is that? SUNSHINE.

HOUSEHOLD HELPS. Dear Sisters of the Corner:-I am sending in a few items that may be of

In baking bread or rolls put a sauce pan of boiling water in the oven with them. The steam will keep the crust smooth and tender. When boiling green vegetables put

a small particle of soda or a lump of in the water to keep the color To have custard pie of an nice brown when baked, sprinkle a little sugar over the top just before

putting it in the oven. Doughnuts or biscuits may be made almost as good as new by putting them in a whole bag made of paper, sprinkling in a few drops of water, then twisting the end tightly, putting in a very hot oven for a short time, but raised from the bottom of the

oven a little by a grate. When milk boils over in the oven or on the stove, sprinkle with a thick layer of salt, let it remain a few minutes, then brush everything off.

Boiled cabbage is much better and sweeter flavored if the water is fre-quently changed once or twice. A little flour sprinkled over the of a cake will aid in preventing the icing from running off. Dissolve copper and lye often in your drain pipes to cleanse and disin-

fect them.

To clean ink stains from the fingers, rub with a match, the spots and then wash with soap and water. Do not plunge the glasses that have had milk in them into hot water be-fore they have been well rinsed with cold, or they will remain "cloudy" a long time.

When you suspect your cooking has scorched a little because you have neglected it just a moment too long, lift the vessel of food quickly from the fire and stand it in a pan of water for a few minutes. In almost every case, the scorched taste will entirely case the scorched taste will entirely disappear. CRIMSON RAMBLER.

DRESS FORMS AND ASBESTOS Dear Cornerites:-A handy woman

makes skill produce many things which cost good money. A friend of mine makes quite a little extra money by making dress forms for people. She first makes a tight walst lining to fit the woman, extending it down to the largest part of the hips. All seams are sewed up and plain tight sleeves just to fit the arm

who seem to sense the fact if nothing is ventured nothing can b ewon.

RUTH.

of shortening creamed in one-half cup nutmegs; one-half cup currant. Now add enough cold water to handle on molding board like biscuit. Roll half inch thick; spread well with melted butter; sprinkle another half cup of sugar over all and plenty of cinna-mon. Roll up like a jelly cake; cut off in rings and bake upon greased Preserving Fruit-We had so many peaches and apples and there was no market at home as every one had their own fruit, so I decided to make

Persistent application has cured chronic cases.

The gargling of salt water is a been "addicted to it from childhood THE CRANK, A LITTLE CHAT. Dear Editor and Social Corner Sis-

> Farmer: Think I know you. Did you not live in Baltic about thirteen years ago? Queen Elizabeth: How do you like your new residence? I used to call on your husband's folks years ago, and thought it such a lovely view. Violet: Was by your home not

did not see any or FORGET-ME-NEVER

# **BULLETIN'S PATTERN SERVICE**



1330-1329 A STYLISH SUIT. Comprising Ladies' Waist With Sen arate Bolero, Pattern 1330, and La-

dies' Skirt Pattern 1329.

Several different developments are possible with the waist. It may have the bolero with the waist. It may have the bolero with or without the skirt piece or collar. The waist may be finished with long sleeve or in short length. The skirt has a smooth fitting yoke over the front and sides, and the back is shaped to form a panel. Gingham in a pretty plaid or checked pattern, or ratine in a new sand shade, would be nice for this, with the waist of dotted crepe, and a touch of a contrasting color on the bolero collar. The waist pattern is cut in six sizes: 34, 36, 38, 40, 42 and 44 inches, bust measure. The skirt is cut in six sizes: 22, 24, 25, 28, 30 and 32 inches, waist measure. It requires 3 yards of 36-inch material for the waist, and 4 3-4 yards of 44-inch material for bolero and skirt for a 36-inch size.

This illustration calls for TWO separate patterns, which will be mailed to any address on receipt of 10 cents for EACH PATTERN in silver or stamps. Order through The Bulletin Company, Pattern Dept., Norwich, Conn.

## Children Cry FOR FLETCHER'S CASTORIA



LADIES' APRON. A Simple Practical Garment.

Sateen, alpaca, percale, seersucken lawn, cambric and gingham are best suited to this style. It has simple lines and is easy to develop. The belt, which may be omitted, holds the full-ness over the back. The apron has shoulder and underarm seams. Its free edges at neck and armseye may be hemmed underfaced bound or trimmed. The pattern is cut in three sizes: Small, medium and large. It requires 5 1-4 yards of 36-inch material for a medium size.

A pattern of this illustration mailed. medium size.

A pattern of this illustration mailed to any address on receipt of 10 cents in silver or stamps.

Order through The Bulletin Company, Pattern Dept. Norwich, Conn.

A thornless rose would not impress on very deeply.

Most Children Have Worms, And neither parent or child know it, And neither parent or child know it, yet it explains why your child is nervous, pale, feverish, backward. Often children have thousands of worms. Think of how dangerous this is to your Think of now dangerous this is to your child. Don't take any risk. Get an original 25c box of Kickapoo Worm Killer, a candy lozenge. Kickapoo Worm Killer will positively kill and THERE is no advertising medium in Eastern Connecticut equal to The Bulletin for business recults.

# to a cream; gradually add a halfcup of powdered sugar and the 12 large strawberries; mash and beat till light. Strawberry Balls—Roll large native strawberries in fondant or beaten egg and powdered sugar. These snowy and powdered sugar. These snowy and powdered sugar. These snowy are seven in at the bottom of the sleeves and in the prock after the waist is stuffed tightly with sawdust or hay. It is stuffed to buy them, as they are so much better than the evaporated are so much better than the sound of the sound that the same than the sound that the sound that the same than the sound that the same than the same than the sound that the same than the s strawberries in fondant or beaten egg and powdered sugar. These snowy balls look pretty on a platter edged with strawberry leaves. the neck after the walst is stuffed. The form is then mounted on a pedestal so that it will be just the height of the person for whom it is intended. Heavy unbleached muslin is used for the lining. She does most of the work are so much better than the evaporated kind. THINGS WE SHOULD KNOW. evenings, and in the evenings also her husband makes the plain wooden pedestals to mount the forms on. These sell readily for \$2.50, and she realizes a nice little profit. With one of these forms one can easily do all of these forms one can easily do all Editor Social Corner:—There are a few things we should all realize and that is that colds, caterrh and pneumonia are warm air complaints not cold air afflictions. Unventilated rooms, impure air, are at the bottom of these forms one can easily do all of their own fitting, even to turning up the hems of their dresses. No one knows what they can do or how well they can do it until they have tried. It is pleasurable to many women to venture a little—the women who seem to seem the fact if nother these troubles created by the bacteria which breed in close and dusty rooms. The greatest preventive of catarrh ever discovered and one of the greatest preventive of catarrh ever discovered and one of the greatest preventive. served for the top layer. Dust over ith powdered sugar. Serve with cream and sugar. est remedies, says an eminent physil cian is the open bedroom window

## USEFUL RECIPES.

Dear Social Corner Sisters:—You may find the following recipes useful and wholesome:— Stuffed Cabbage—Cut out the stalk es of Europe were not afflicted end of a head of cabbage, leaving a with pneumonia because of their hollow shell. Grind two pounds uncooked round steak with a slice of bacon and an onion. And one cup breadcrumbs, soaked and wrung dry one beaten egg, salt, paprika and mace. Shape into balls, arrange in the cabbage and steam until orbits.

the cabbage and steam until cabbage is tender. Serve with tomato sauce.

Nut Rolls—One quart of flour, two teaspoonfuls baking powder, one scant teaspoon salt, one cup sugar; sift all together. One heaping tablespoonful of shortening creamed in one holf out.

some money by preserving them with sulphur and placing them in a grocery for sale. I peeled the peaches, or apples, cut them in halves, removed the core and seeds, arranged them in a wooden tub, leaving a hole in the center for vessel containing sulphur. I used one teaspoonful of sulphur to each gallon of fruit. I placed it in an iron vessel in the center of a tub and covered the tub closely for four hours. Iong ago, and was going to stop, but removed the fruit and placed it in l

will break up a coid in the head or catarrh—whether acute or chronic— like snuffing up the nostrils salt water.

method of cleansing the throat and making sore throat a most infrequent occurrence even for those who have

every night in the year, regardless of

weather. Cold night air kills off the germs of acute and chronic catarrhal infections and raises the individual's

resistance against renewed infection.

The medical observers noted last winter that the soldiers in the trench-

ters:—Is there a little space for another newcomer? Have read the Social Corner page for quite a while, about the good times the sisters have had and was told by one who was there about the fitney ride to and from Crimon Paraller's Crimson Rambler's.